



Wine Wednesday
Wine Tasting Dinner

Alsace

Wednesday, April 14, 2010

First Course

2007 ALBERT MANN, PINOT BLANC, ALSACE

Warm arugula salad with duck fat fried potatoes and duck confit

Second Course

2007 SCHOENHEITZ, RIESLING, ALSACE

Flammenkúche

Main Course

2005 TRIMBACH, PINOT GRIS, ALSACE

Grilled sausisson du porc with pickled cabbage and dijon

Cheese Course

2005 DEISS, "ENGELGARTEN", VIN DU TERROIR, ALSACE

TBD

Side Dishes

Rosemary pommes frites (+\$6.95)

Sautéed spinach (+\$6.95)

Truffled macaroni and cheese (+\$7.95)

ADDITIONAL GLASSES OF FEATURED WINES AVAILABLE FOR \$10

Dessert

TBD (+\$7)